

# Mother's Day

Served with warm rustic sourdough rolls with cultured butter

## AMUSE BOUCHE

Vichyssoise soup shot with basil oil (GF)

## ENTREES

**Serrano jamón** wrapped charred apple & goat's curd, pickled Autumn vegetables, roasted macadamia vinaigrette (GF,DFO)

**Panko crumbed brie**, pear & pomegranate salad, sourdough toast & truffle honey (V)

**Harissa grilled prawns**, pearl couscous, coriander, finger lime & romesco sauce (DF,A)

**Burrata salad**, roasted baby beetroots, radish, salsa verde & potato crisps (GF,V)

## MAINS

**Daube of beef cheek**, potato gratin, thyme roasted tomatoes, charred broccolini & pink peppercorn jus (GF)

**Parmesan & sage crumbed pork cutlet**, duck fat roasted potatoes, cavolo nero & caramelised apples

**Crispy skin barramundi**, chive & parmesan mashed potato, grilled asparagus, olive & fennel sauce (GF,A)

**Pumpkin, silver beet & pea risotto**, porcini dust, crème fraîche & shaved Grana Padano (GF,V,VGO,DFO)

**Middle Eastern grilled chicken shish tawook**, saffron pilaf, tomato & cucumber salad, lemon & garlic yoghurt sauce (GF)

## DESSERTS

**Apple strudel**, walnut crumb, blackberry coulis, salted caramel ice cream

**Belgian dark chocolate crèmeux**, coconut sorbet & banana purée (GF)

**Nashi pear & vanilla jelly**, meringue, passionfruit cream, white chocolate streusel & lemon curd (GF,DFO)

**Cranachan honey sponge**, Scottish whisky cream, raspberry gel & toasted oat clusters

## TEA OR COFFEE WITH PETIT FOUR

Callebaut Milk chocolate dipped Orange & rosemary biscotti

*Bendooley*  
— Estate —